

Sunshine Bars

Makes: 80 Servings

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Ingredients	Weight	Measure
Raisins		3 cups
Water		1 1/4 cups
Sugar		4 cups
Pumpkin		4 cups
Liquid eggs		2 cups
Vegetable oil		1 1/4 cups
Flour		5 3/4 cups
Cinnamon, ground		1 Tbsp 1 tsp
Baking soda		1 Tbsp
baking powder		2 tsp
Ginger, ground		1 tsp
Nutmeg		1/2 tsp
Cloves		1/4 tsp
Salt		1/4 tsp

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	141	
Total Fat	4 g	
Protein	2 g	
Carbohydrates	25 g	
Dietary Fiber	1 g	
Saturated Fat	1 g	
Sodium	64 mg	

Directions

1. Process raisins with half of the water until raisins are thoroughly chopped but no pureed.
2. Pour raisin mixture into a mixer bowl; add remaining water, sugar, pumpkin, eggs and oil; mix well.

3. Add these dry ingredients; mix to blend.
4. Spread evenly in greased pan.
5. Bake in a conventional oven at 350 degrees F. for 25-30 minutes or until toothpick inserted into the middle comes out clean. Cool completely.
6. Sprinkle with powdered sugar or drizzle with powdered sugar icing.
7. Cut into 10 rows along the long side of the pan and 8 rows along the short side.

Notes

Serving Tips:

If the recipe quantity is increased for preparation in a verticle cutter-mixer (VCM), raisins can be added whole in the first mixing stage. If this recipe is expanded to several pans, use 3 1/2 quarts batter per pan.